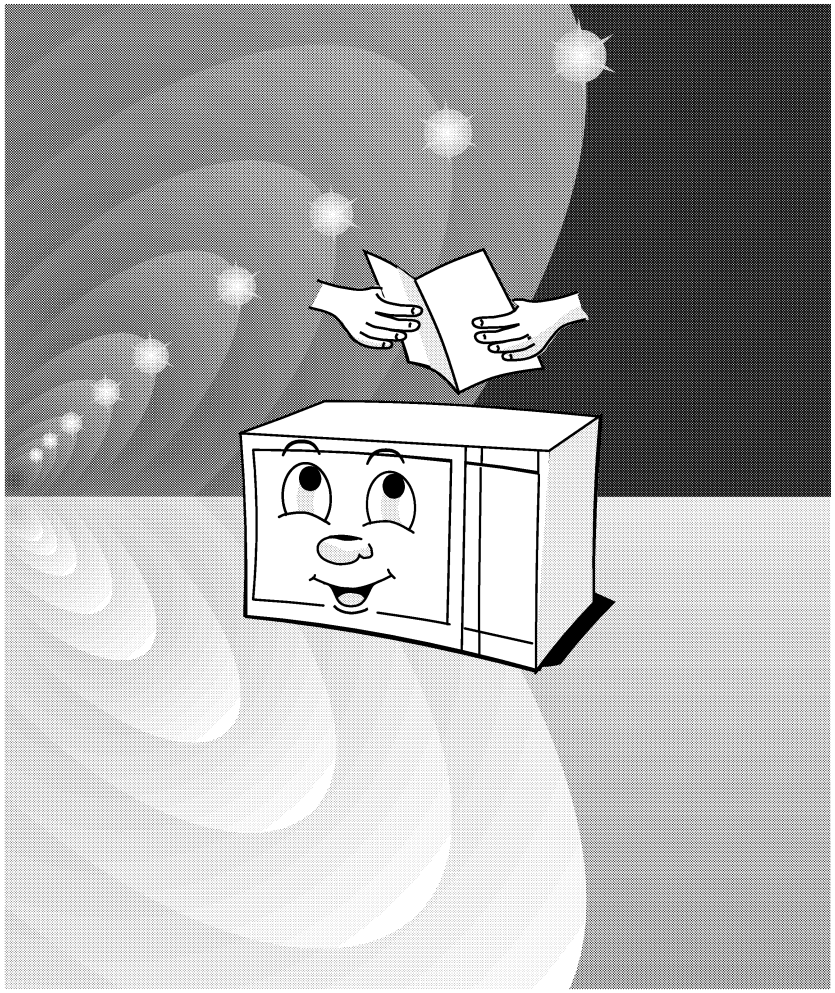
Instructions for use

MT 52



Whirlpool

4619 694 34631

GB

Whirlpool Sweden AB

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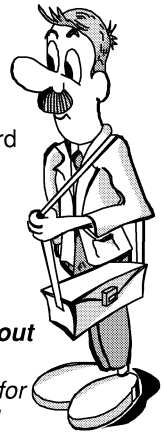
TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

* The Turntable and turntable support is in place.
* The turntable stop function is in its ON position.
* The Plug is properly inserted in the wall socket.
* The Door is properly closed.
* Check your Fuses and ensure that there is power available.
* Wait for ten minutes and then try to operate the oven once more.
* Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

Important:
If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



⚠ WARNING!

***Service only to be carried out by a trained service technician**. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*
Do not remove any cover.

DATA FOR TEST OF HEATING PERFORMANCE

In accordance with IEC 705.

The International Electrotechnical Commission, SC. 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	12 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	14 min	750 W	Pyrex 3.838
12.3.4	1100 g	20 min	Grill + 650 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200°C + 90 W	Pyrex 3.827
12.3.6	1200 g	23 min	Crisp	Place on crisp plate
13.3.0	500 g	Jet Defrost		Place on turntable

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.

At regular intervals, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.
Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

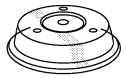
The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.
If the Grill is not used regularly, it should be run for 10 minutes a moth to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

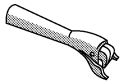
Turntable support.

Glass turntable.

Cover.

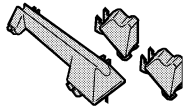


Crisp handle.



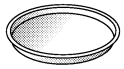
Wire rack.

Wire rack supports



Steamer.

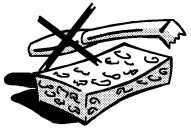
CAREFUL CLEANING:
The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

Do not use steel-wool pads. This will scratch the surface.



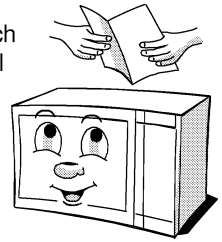
⚠ WARNING!

The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*
Abrasive cleansers, *steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.*
Do not *spray directly on the oven.*

A NOTE TO YOU

Thank you for buying this appliance!

This appliance has everything you would expect of a superior appliance, plus the distinct style and thoughtful details, which contribute to the overall look of your home and your enjoyment of it.



To ensure that you enjoy many years of trouble-free operation, we developed this set of instructions. They contain valuable information concerning how to operate and maintain your new appliance properly and safely.

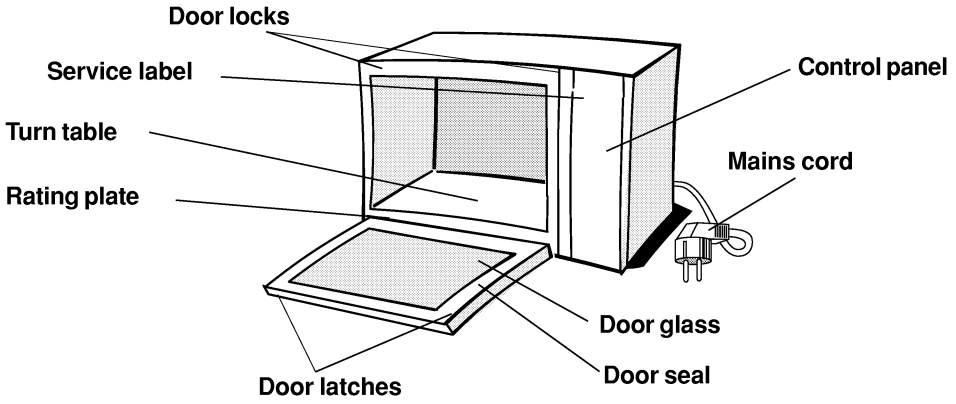
Please keep this Instruction For Use and your Quick Reference Guide in a safe place for future reference.

ENVIRONMENTAL HINTS

Packing
The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

Appliance
The appliance is built from reusable materials. If you decide to scrap the appliance, it must be disposed of in compliance with local waste disposal regulations. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

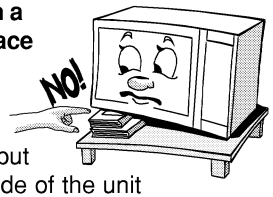
OVEN OVERVIEW



INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.



Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. The control side of the unit is the heavy side. Use care when handling.

Position the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 15-cm above the oven. Ensure the microwave oven feet are in place and ensure the space underneath the oven is empty to allow for proper airflow. The oven can operate in an ambient temperature ranging from +5°C to +35°C.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

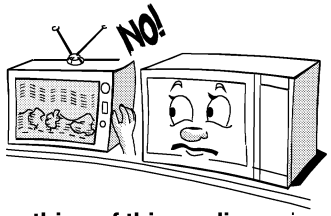
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24-hour digital Clock. When the Clock function is not programmed the display will remain blank until the cooking time or the Timer is set.

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



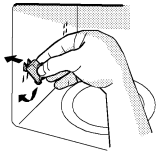
The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

> ⚠ WARNING!
>
> THIS APPLIANCE MUST BE EARTHED! ⏚

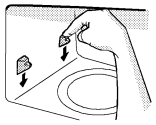
REMOUNTING WIRE RACK

SUPPORTS

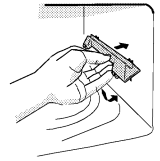
The supports can be dismounted for cleaning. Follow this procedure when remounting them again.



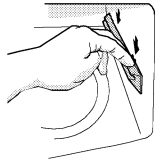
Mount the 2 small wire rack supports on the left-hand side.



Ensure they are in place by pushing downwards.

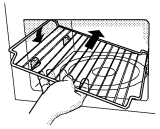


Mount the large wire rack support on the right-hand side.



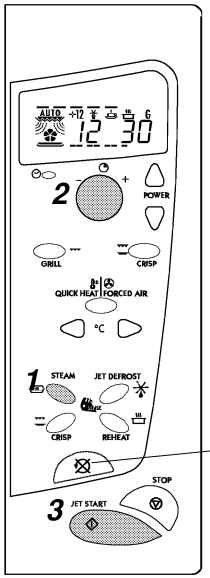
Push on each side to ensure it is properly in place.

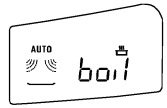
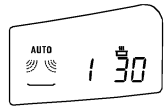
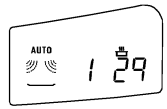
Place wire rack on the supports to check that it fits smoothly.
The wire rack can be placed with either side up.



HOW TO USE THE 6th SENSE STEAM

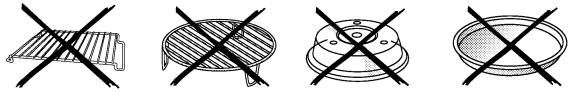
Use this function for quick boil up and then simmer your food. All in one step from raw ingredients to finish.



	USER ACTION	OVEN REACTION
1.	Press the 6th sense Steam button.	 * The Microwave symbol is lit. * The Reheat symbol is lit. * BOIL is displayed.
2.	Turn the Adjust knob until the required simmering time is indicated.	 * The time is displayed for 3 seconds then BOIL is displayed again.
3.	Press the Start button.	 * When the boiling temperature is reached the simmering time is displayed counting down.

On only

Do not use with this function.



Your microwave oven has an automatic boil and steam cooking function.

Suitable foods are for instance: Potatoes or rice.
It works in 2 steps.

* The first step quickly brings the food to boiling temperature.
* The second step automatically adjusts to simmering temperature in order to avoid over boiling.

Always cover the food with a lid. Ensure that the vessel and lid are microwave and oven proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.
Do not use plastic or aluminum wrappings when covering the food.

Vessels used should not be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size.

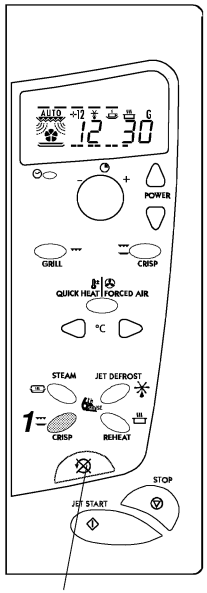
⚠ WARNING!

The Steamer is designed *to be used with microwaves* ***only!***
Never use it with any other function at all.
Using the steamer *in any other function may cause damage.*
Always ensure *that the turntable is able to turn freely before starting the oven.*
Always place *the steamer on the Glass Turntable.*

HOW TO USE THE 6th SENSE CRISP

Use this function for convenience foods. It's ideal for French fries and pizzas.
This function enables you to quickly reheat your food to serving temperature.

USER ACTION — OVEN REACTION



On only

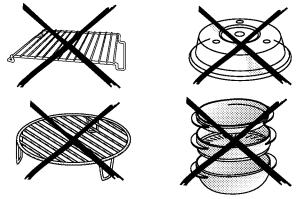
1. Press the 6th sense Crisp button one or two times to choose the desired foodclass.
2. Press the Start button.

* The foodclass is displayed.

* SENSE is displayed.
* The Microwave symbol flashes.
* The Grill symbol flashes.

* After some time the reheat time is displayed, counting down.

Do not use with this function.



At the end of the cooking process, the oven suggests a "continue cooking" time. Check the food. (French-fries could be turned) and then (if needed) press the start button to continue cooking on the suggested time.

This function can be used "as it is", fully automatic, or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted as long as "SENSE" is displayed.
The Program can be interrupted when the time is displayed.

Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

If the weight is less than recommended weight:
Use the manual "Crisp function" to crisp the food manually. Experience will give you the correct time for your favorite small amount foods.

If the weight is greater than recommended weight:
Divide the food into two or more pieces and proceed to Crisp each piece separately. If it's not possible to divide the food, you must use the manual "Crisp function" to crisp the food manually. With greater amounts it is necessary to stir or turn the food during Crisping and this is best done with the manual "Crisp function".

1 COOK
(250 - 600 g)
* Pizza's

2 COOK
(250 - 600 g)
* French fries

⚠ IMPORTANT!

***Do not place** any containers or wrappings on the Crisp plate!*
***Only the food** is to be placed on the Crisp plate.*

SAFETY PRECAUTIONS

GENERAL
This appliance is designed for domestic use only!

***The appliance should not be operated** without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

***The ventilation openings** on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

Do not remove the microwave inlet protection plates located on the right-hand side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

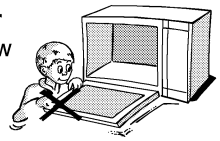
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not over-cook food. Fire could result.

If material inside / outside the oven should ignite, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

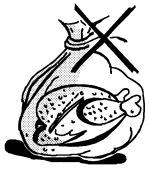
Never lean on the door when it is open, or allow children to play with it. Injury could result.



⚠ WARNING!

***Only allow children** to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.*

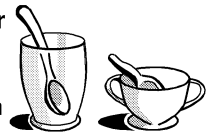
***Remove wire twist-ties** from paper or plastic bags before placing bag in the oven.*



***If the Grill function is not used regularly,** there is a risk of fire, due to the possible buildup of foodparticles and fat, beneath the grillelement. To reduce this risk, the Grill only function should be run for 10 minutes once a month to clean the elements.*

SAFETY PRECAUTIONS

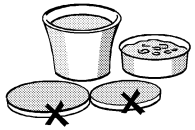
LIQUIDS



E.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:

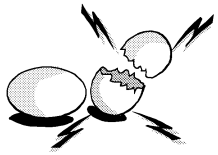
1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CONTAINERS



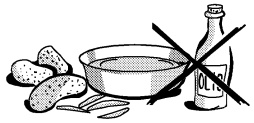
Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

EGGS



Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode.

DEEP-FRYING



Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

HANDS OFF

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

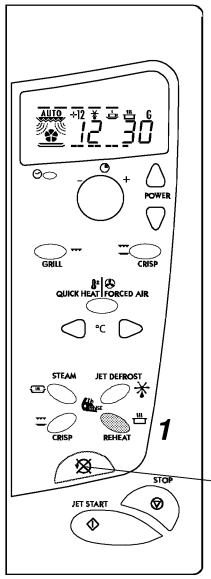
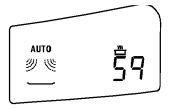
START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour Clock is displayed, or if the Clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "**door**".

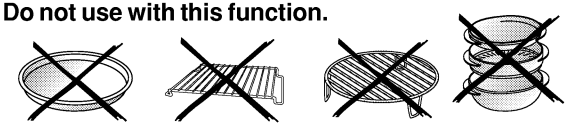
HOW TO USE THE 6th SENSE REHEAT

Use this function for reheating chilled or frozen, ready made foods.

	USER ACTION	OVEN REACTION
	1. Press the 6th sense Reheat button.	* SENSE is displayed. * The Microwave symbol flashes. * The Reheat symbol is lit.
		 * After some time the reheat time is displayed, counting down.

On only

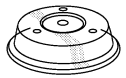
Do not use with this function.



This function can be used "as it is" fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted as long as "SENSE" is displayed.
The Program can be interrupted when the time is displayed.

Always use the supplied cover with this function except when reheating soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



The net weight shall be kept within **200 - 600 g** when using this function. If not you should consider using the manual function to obtain the best result.

Ensure the oven is at room temperature before using this function in order to obtain the best result.

6th SENSE FUNCTIONS

The 6th sense functions works by first checking the start conditions of the food and then continuously monitoring and adjusting the process to achieve the best result.

At the beginning SENSE is displayed until the oven has calculated the Max. time needed and displays it counting down.

The Max. time being displayed varies depending on the type and amount of food. The Max. time is being counted down during the 6th sense program. During count down, the time can jump down several minutes. This is normal. The oven is simply correcting the necessary time.

All foods contain water which gives off humidity when it's being defrosted or reheated.
To enable the 6th sense Reheat function to work properly, the food **should be covered** with the plastic cover supplied.

If you buy frozen foods you should cut 2-3 scores in the packaging before using the 6th sense functions, else the packaging shall be removed and the supplied cover be used.

Please note that a few minutes standing time always improves the result.

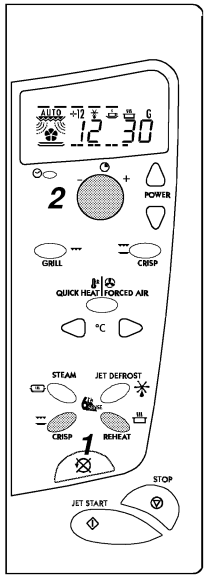
HOW TO USE THE PERSONAL PREFERENCE

When using the 6th sense functions, you also have the possibility to personally control the end result through the Personal Preference feature. This feature enables you to set higher or lower end temperature.

By pressing one of the 6th sense buttons you choose the standard setting. This setting normally gives you the best result. Perhaps the food you reheated became too warm to eat at once. You can easily adjust this before you use that function the next time.

+ 2
- 2

USER ACTION	OVEN REACTION
1. Press one of the 6th sense buttons.	* The selected function (SENSE) is displayed.
2. Turn the Adjust knob to set your Personal Preference.	* **+** Increases the end temperature.
	* **-** Decreases the end temperature.

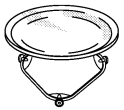


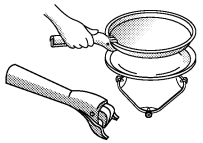
Note:
The Personal Preference can only be set or altered during the first 20 seconds of operation

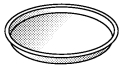
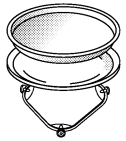
ACCESSORIES

TURNTABLE SUPPORT
Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

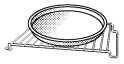
- Fit the turntable support in the oven.

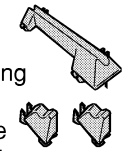
GLASS TURNTABLE
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

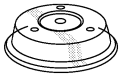
CRISP HANDLE
Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.


CRISP-PLATE
Place the food directly on the Crisp-plate. Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

The Crisp-plate may be preheated before use (max. 3 min). Always use the Crisp function when preheating the crisp-plate.

WIRE RACK
Use the Wire rack to put food on to allow the air to circulate properly around the food during cooking with Forced Air or combined with microwaves. Cooking large dishes with microwaves only gives best result if dish is placed on the wire rack (high position).

Use the Crisp-plate as a baking plate on top of the wire rack when baking cookies, meringues or rolls, using the Forced Air function.


WIRE RACK SUPPORT
The Wire rack supports should always be in place when operating the oven. They can be dismounted for cleaning. Ensure they are well dry before remounting.


COVER
The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

Use the cover for two level reheating
Do not use together with the **Grill, Crisp or Forced Air**. It's made of plastic and will melt.

STEAMER
Use the steamer with the steamgrid in place for such foods as fish, vegetables and potatoes.

Use the steamer without the steamgrid in place for such foods as rice, pasta and white beans.
Always place the steamer on the Glass Turntable.
Do not use together with the **Grill, Crisp or Forced Air** It's made of plastic and will melt.

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

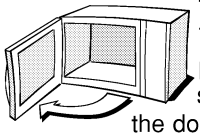
If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

Use oven mitts when removing the hot utensil.

HOW TO PAUSE OR STOP COOKING



To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes while the door is open.

To continue cooking:
Close the door and press the Start button *ONCE*. The cooking is resumed from where it was paused. Pressing the Start button *TWICE* will increase the time by 30 seconds unless you're using an auto function.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

TURNTABLE ON / OFF

The turntable can be turned off in order to accommodate large dishes. This is useful when cooking a large gratin, lasagne or a chicken. This enables you to use large square dishes too big to rotate without coming into contact with the cavity walls.

The table shows which functions is possible to use with the turntable on or off. If you switch the turntable off before or during use of a function, which does not support the turntable on standstill, the oven will continue to operate. Immediately turn the turntable function on again! Else damage may occur.

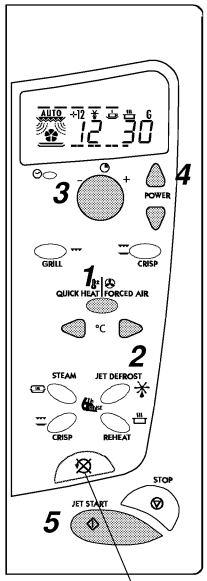
IMPORTANT!

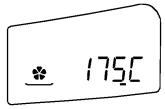
Always ensure that the turntable is not on standstill, before using a function that does not support turntable on standstill.

Function	On	Off
Cook & Reheat	x	x
Jet Defrost	x	
Grill	x	
Grill & Microwaves	x	x
Crisp	x	
6th sense Reheat	x	
6th sense Crisp	x	
Steam	x	
Forced Air	x	x
Forced Air & Microwaves	x	x

HOW TO USE THE FORCED AIR & MICROWAVES

Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



USER ACTION	OVEN REACTION
1. Press the Forced Air button.	 * The Forced air indicator is lit. * The default temperature is displayed.
2. Press the temperature button to set the temperature.	* The temperature indicator is flickering. * The set temperature is displayed.
3. Press the power button to set the microwave power.	* The microwave symbol is lit. * The set power level is displayed.
4. Turn the Adjust knob to set the time.	* The set time is displayed.
5. Press the Start button.	* The Microwave symbol flashes. * The Forced air symbol rotates. * The cooking time is displayed counting down.

On or Off

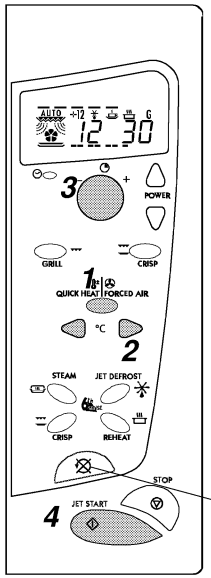
Do not use with this function.

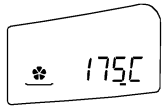
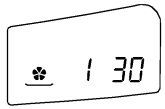
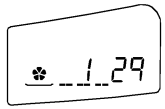
During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process has been started the temperature can be adjusted. Also the microwave power level is possible to change. The Max. possible microwave power level when using the Forced air is limited to a factory-preset level.

HOW TO USE THE FORCED AIR & QUICK HEAT

Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



USER ACTION	OVEN REACTION
1. Press the Forced Air button.	 * The Forced air indicator is lit. * The default temperature is displayed.
2. Press the temperature button to set the temperature.	* The temperature indicator is flickering. * The set temperature is displayed.
3. Turn the Adjust knob to set the time.	 * The time is displayed.
4. Press the Start button.	 * The Forced air symbol rotates. * The cooking time is displayed counting down.

On or Off

Do not use with this function.

The default setting when pressing the Forced Air button is 175°C.

During the heating process the current temperature is indicated and rising on the temperature bar.

Once the heating process has been started the temperature can be adjusted.

QUICK HEAT

1. Press the Forced Air button.
2. Press the temperature button to set the temperature.
3. Set the time to 0 min by turning the Adjust button anti clockwise.
4. Press the Start button.

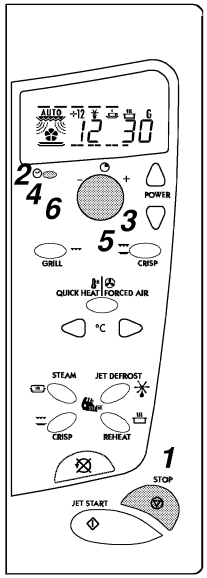
During the heating process the current temperature is indicated and rising on the temperature bar.

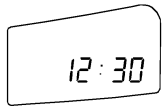
When the temperature is reached, the oven keeps the set temperature for 10 minutes before switching off.

Do not place food before or during preheating in the oven. It will be burned from the intense heat.

HOW TO USE THE TIMER & OPTIONAL CLOCK DISPLAY

Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.



USER ACTION	OVEN REACTION
1. Press the Stop button.	* The two dots are lit.
2. Press the Clock button for 3 seconds.	* The left-hand digit (hours) flicker. * A beep confirms that you're in setting mode.
3. Turn the Adjust knob to set the hours.	* The set hours will continue to flicker.
4. Press the Clock button again.	* The two right hand digits (minutes) flicker.
5. Turn the Adjust knob to set the minutes.	* The set minutes will continue to flicker.
6. Press the Clock button again.	 * The Clock is set and in operation.

If you wish to remove the Clock from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.

To reinstate the Clock, follow the above procedure.

TIMER

The Timer is completely **independent** of all other functions and can be used at any time regardless of whether the oven is currently cooking or not.

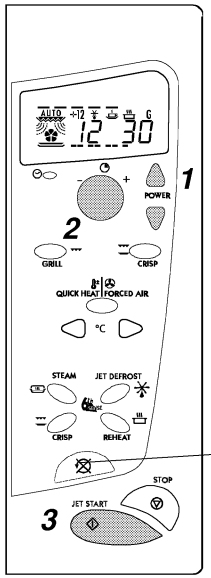
1. Press the Clock button once.
2. Turn the Adjust knob.
3. Press the START button.

One press on the Clock button displays how much time is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

To stop the Timer when it is operating in the background of another function, you must first recall the Timer to the foreground by pressing the Clock button and then turn the Adjust knob to zero or press the Stop button once.

HOW TO COOK & REHEAT WITH MICROWAVES

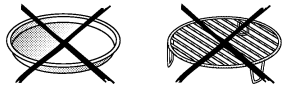
Use this function for normal cooking and reheating, or quick reheating (Jet Start) of items such as clear soups, coffee, tea or other foods with high water content.



	USER ACTION	OVEN REACTION
1.	Press the Power button to set the power.	* The power level is displayed.
2.	Turn the Adjust knob to set the time.	* The time is displayed.
3.	Press the Start button.	* The Microwave working symbol flashes. * The cooking time is displayed counting down

On or Off

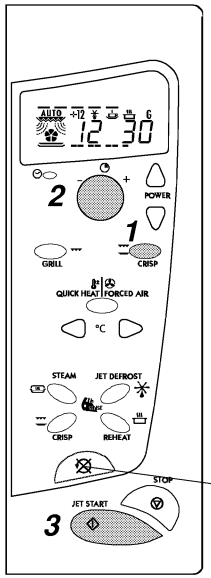
Do not use with this function.



Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the Adjust knob to increase or decrease the time.
Pressing the power button may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.

HOW TO USE THE CRISP

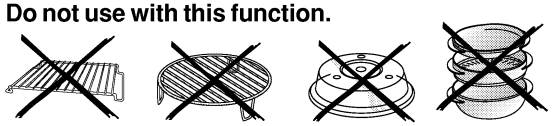
Use this function to reheat and cook pizzas and other dough based foods. It is also good for frying bacon and eggs, sausages, hamburgers etc.



	USER ACTION	OVEN REACTION
1.	Press the Crisp button.	* 5 sec is displayed. * The Grill symbol is lit. * The Crisp symbol is lit. * The Microwave symbol is lit.
2.	Turn the Adjust knob to set the time.	* The set time is displayed.
3.	Press the Start button.	* The Microwave symbol flashes. * The Grill symbol flashes. * The cooking time is displayed counting down.

On Only

Do not use with this function.

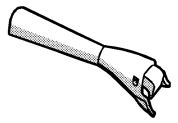


The oven automatically works with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

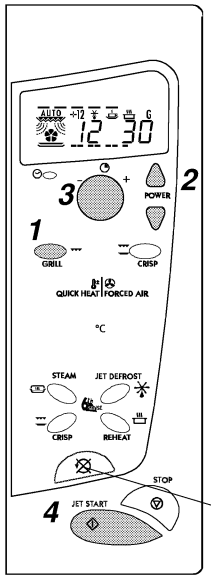
⚠ IMPORTANT!

Ensure *that the Crisp-plate is correctly placed in the middle of the Glass turntable.*
The oven and the crisp-plate *become very hot when using this function.*
Do not place the hot crisp-plate *on any surface susceptible to heat.*
Be careful, not to touch *the ceiling beneath the Grill element.*
Use oven mittens *or* ***the special Crisp handle*** *supplied when removing the hot Crisp-plate.*



HOW TO USE THE GRILL & MICROWAVES

Use this function to cook such foods as Gratin's, Lasagne, Poultry and Baked potatoes.

	USER ACTION	OVEN REACTION
	1. Press the Grill button.	* 5 sec is displayed. * The Grill symbol is lit.
	2. Press the Power button to set the microwave power.	* The Microwave symbol is lit. * The set power level is displayed.
	3. Turn the Adjust knob to set the time.	* The time is displayed.
	4. Press the Start button. **On or Off**	* The Microwave symbol flashes. * The Grill symbol is flickering. * The cooking time is displayed counting down.

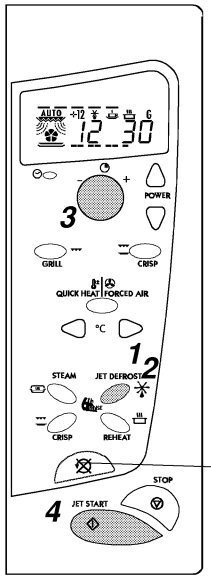
Do not use with this function.

During operation you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

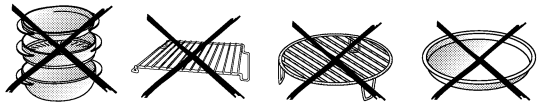
It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.

HOW TO USE THE JET DEFROST

Use this function for defrosting ONLY. Jet Defrost can only be used for very fast defrosting of frozen foods belonging to the 5 categories listed below.

	USER ACTION	OVEN REACTION
	1. Press the Jet Defrost button.	* The display now shows weight in grams (gr.) and the first of the five food classes is indicated.
	2. Continue to press the Jet Defrost button to select food class.	* The selected food class is indicated.
	3. Turn the Adjust knob to set the weight.	* The set weight is displayed.
	4. Press the Start button. **On only**	* The defrosting process begins. * The Microwave working symbol flashes. * The defrosting time is displayed counting down.
	5. Midway thru the defrosting process the oven stops and prompts you to "TURN FOOD".	* **Don't use the stop button!** * Just open the door and turn the food. * Close, and restart with the Jet Start button.

Do not use with this function.



Note: the oven continues automatically after 2 min if the food hasn't been turned. The defrosting time will be longer in this case.

HOW TO USE THE JET DEFROST

The oven needs to know the type of food and the net weight of it.

1 MEAT (100 g - 2 Kg)

2 POULTRY (100 g - 3 Kg)

3 FISH (100 g - 2 Kg)

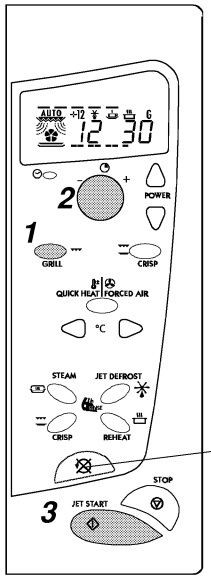
4 VEGETABLES (100 g - 2 Kg)

5 BREAD (100 g - 2 Kg)

If the weight is lesser or greater than recommended weight:
Follow the procedure for “How to cook and reheat with microwaves” and choose 160 W when defrosting. When softening ice cream or butter you should adjust the setting to 90 W.

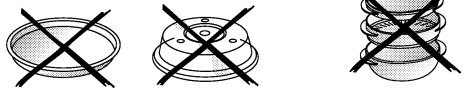
HOW TO USE THE GRILL

Use this function to quickly give a pleasant brown surface to the food.

	USER ACTION	OVEN REACTION
	1. Press the Grill button.	* 5 sec is displayed. * The Grill symbol is lit.
	2. Turn the Adjust knob to set the time.	* The set time is displayed.
	3. Press the Start button.	* The Grill symbol flashes. * The cooking time is displayed counting down.

On only

Do not use with this function.



Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

Note:
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

⚠ IMPORTANT!

Ensure *that the utensils used are heat resistant and ovenproof before grilling with them.*
Do not *use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.*